HADEN FIG

The Wine

Designation:	Croft Vineyard
Vintage:	2018
Produced:	150 cases
ABV:	13%
Released:	Spring 2020

The Place

AVA:	Willamette Valley (just SW of EAH)
Planted:	1994
Density:	2300 vines per acre
Soil:	Bellpine & Jory
Elevation:	420'
Exposure:	Southeast
Harvested:	Mid-September, 2018
Farming:	Dry-farmed, organic practices
Certification:	Organic (Oregon Tilth)

The Method

Fruit Process	Fully destemmed
Yeast:	Native
Extraction:	Twice-daily punchdown
Cuvaison:	21 days
Elevage:	18 months
Oak Regimen:	French barrels, 10% new

Winemaker Notes:

2018 was our third year in a row of cooling vintages. And unlike the lithe and bright '17s, 2018 has a surprising depth of color and concentration but is saved from being cloying by its bounding acidity and firm tannic core.

The storied vines of the Croft family are located in the coastal foothills a few miles southwest of EAH. Organically-farmed for 30 years and certified Salmon Safe since 2008, three generations of the Croft family continue to carry on a legacy of responsible growing and management that dates back to its earliest days.

- Erin Nuccio

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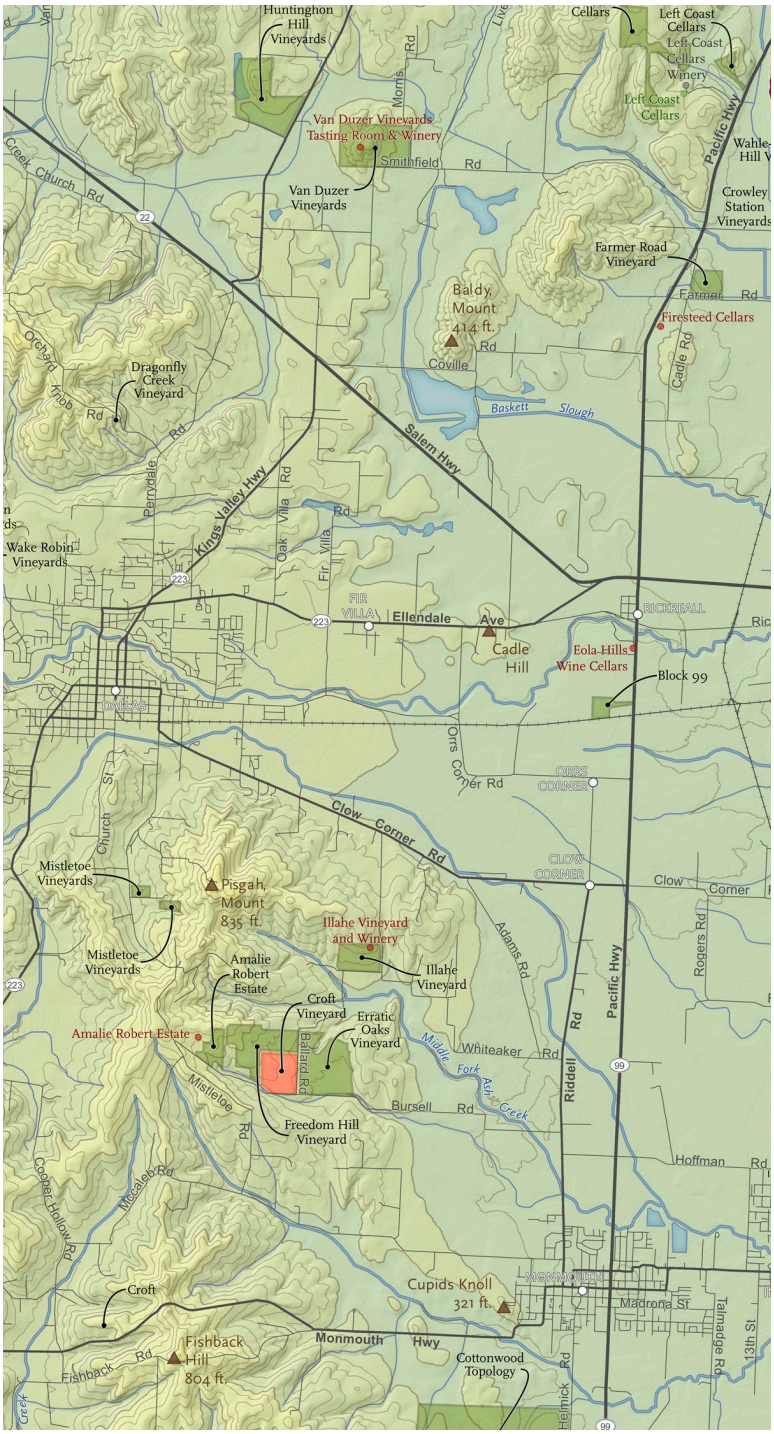
20 18

Croft Vineyard

pinot noir

willamette valley

Made With Organic Grapes

ALC. 13.5% BY VOL.